

The Macdonald Journal

OCTOBER 1979



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OCTOBER 1979

Volume 40, No. 9
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Journal Jottings

If I may be excused a pun, I'd sum up this Journal by saying that pigs are trying to hog the issue. Whether you like them alive or dead, you can add to your knowledge by reading either "Management of the Herd Boar" or "Butchering: Prime Pointers for Prime Cuts" — or, I hope, read both. Last month, Professor James Mahone discussed the selection of the herd boar; this month, boar selected, he discusses its feeding, housing, and other requirements. Intrigued by the popularity of Richard Channon's evening course on butchering, I thought he might have

some pointers for those of our readers who are too far away to learn from Richard first hand. After talking with him and watching as he turned half a hog into choice cuts, I felt there certainly was some information well worth passing on. By the way, Richard works with beef and lamb as well as hogs. And, there is yet another piece on hogs . . . "The Swine Insemination Program" . . . which may be found in the Family Farm section.

Macdonald Reports catches up on what has been happening on Campus over the past few months. Staff changes, official openings, and the

introduction of the new Executive Secretary for the Quebec Farmers Association are part of that package. We also have our annual photostory on the Provincial Plowing Match . . . and more. From cover to cover, I don't think you can honestly say, "What a 'boar'".

Hazel M. Clarke

Editorial

EIGHTEEN YEARS LATER

In the fall of 1961 I confronted the then Dean, George Dion, with the statement that I had come to "Mac" for a year before transferring to the Faculty of Science at McGill. Thinking that I might consider extending my stay, he looked me in the eye and stated point blank that I would never graduate from Macdonald. His dare was very nearly stillborn. In spite of myself, though, I did graduate. Who would have imagined that a rather cheeky, baby-faced undergraduate would be proudly and more than a little self-consciously reporting on the genesis of the class of 1982?

Last year Associate Dean Dr. Jean David was able to report that the Faculty of Agriculture had reached 1,000 students for the first time in the history of Macdonald. I am extremely pleased to be able to continue the good news. The faculty is very nearly at 1,100 students this year, an increase in student numbers of about nine per cent. The biggest increase comes from urban areas of the province. Many people view this influx of city students with some concern. Perhaps this concern is justified; perhaps it is not. I believe the trend has some very positive aspects, not least of which is the continued commitment on the part of urban students to agriculture.

I recently read an article by a leading agricultural economist expressing concern for the steady loss of prime agricultural land to urban sprawl. Perhaps Macdonald's growing urban representation is going to make it a little more receptive to problems such as this. Another positive aspect is the expectation — in mind at least — of excellent dialogue between agriculture professionals and our major buyers, residents of large urban areas. I visualize a greater understanding between the producer and the consumer. I see no reason why this understanding will not become a reality. Indeed it must become a reality.

Macdonald with the continuing growth in enrolment is doing its part. The urban converts to agriculture are doing their part. The rural proponents of agriculture, the sons and daughters of farmers, continue to do their part by maintaining the link between the urban students and the actual farm operations.

I think I have finally come to the point of these remarks: farming. Eighteen years ago, when I first came to Macdonald, agriculture students were considered by some to be second-class university students, farming was a third-class occupation, and city people pretty much felt the farmers were not only second-class, but a little nuts to boot. I believe this situation is changing rapidly — so rapidly in fact that the rural community cannot keep pace with the demand for qualified professional agriculture graduates.

Agriculture's image amongst CEGEP students and staff is changing. I am fortunate enough to be able to talk to many students from all parts of Quebec. The increasing understanding and interest in agriculture by these students continues to amaze me. The number of students who continue to enrol annually also amazes me — a little bit, at least.

Over the last three or four years we have all heard a great deal about the decline in student enrolments in many universities in all parts of North America. This fact may be disappointing to teachers and administrators in the educational field. It should not be a surprise. When the birth rate drops, school enrolments must also drop. What is a surprise to me is the rate of increase at Macdonald and other agricultural schools and colleges across Canada.

I have a number of theories for these enrolment statistics. Some I mentioned. One which I have not mentioned is what I believe to be a much greater commitment on the

part of today's students to an improved quality of life not only for themselves, but for others as well. Someone will say "Look at the mess today's students leave behind them," but then again, look at the work that is being carried on in the areas of environmental protection and public concern for the environment in general. The going is slow, the result slower, yet people are working at it; working at the problems with a will and a dedication that was not apparent in the sixties.

Agriculture and Food Science are coming of age as viable alternatives for the science professional. We are not second-class citizens any longer. People do not snigger so loudly any more when they see a bumper sticker that says "I'm proud to be a farmer."

Maybe I am not so amazed after all by the increase in enrolment. The magnitude of the increase is surprising though. Consider if you will, a situation where overall student enrolments are declining. Enrolment at Macdonald and other agricultural schools continues to rise. The net reality is a percentage increase in student commitment to Agriculture and Food Science far greater than the 9.2 per cent actual increase in student numbers. From a manpower position at least, professional agriculture and its support functions is strong and getting stronger. I think the future of agriculture at Macdonald is bright.

Oh yes — in case you had not guessed, I am a convert: 18 years ago I came to Mac from the city streets to stay a year. I am still here, with a greater and deeper commitment to agriculture, and to Macdonald in particular, than ever before. The future of Canada is tied up with agriculture and food production and the numbers of students that continue to come to Macdonald are proof enough for me.

Stephen Olive,
Registrar

Management of the Herd Boar

by Professor James P. Mahone
Department of Animal Science

Last month's article discussed the value of selecting a genetically superior herd boar and assessing his reproductive potential before introduction into your swine breeding program. Since one boar is usually bred to a large number of sows or gilts, it makes economic sense that he not only be sound at the time of purchase but also that everything possible be done to ensure he maintains high levels of fertility throughout the year. The boar management practices that follow are practical suggestions for ensuring that your boars are at their most efficient so that they are able to settle a high percentage of sows with large litters in as short a time as possible.

Four areas can be singled out for effective management of the herd boar:

- 1) Management practices before breeding;
- 2) Nutrition;
- 3) Breeding practices;
- 4) Environment.

MANAGEMENT PRACTICES BEFORE BREEDING

Time to Purchase — Boars should be purchased at least 60 days before the breeding season starts. This gives you ample time to locate superior animals, check them for health, condition them to your farm, and test mate them for reproductive performance.

Transportation — Proper care in transporting boars ensures maximum service by minimizing possible stresses, injuries, and diseases. Any stress or disease that increases body temperature by as little as one degree can lower fertility by as much as 70 per cent or even produce temporary sterility which might last six to eight weeks. Therefore, carefully follow these suggestions when transporting your boar:

1. Avoid shipping boars that have just been taken off a self-feeder or have been fed within an hour or two before loading;
2. Have safe, well built loading and unloading facilities;
3. Clean and disinfect the truck before transporting the boars;
4. Provide a covered truck with suitable bedding (sand in summer, straw in winter) and protect against weather;
5. Use a divider when hauling strange boars together in the same truck.

Isolation — Isolate a newly purchased boar for at least 30 days in quarters that have been cleaned and disinfected two weeks before the boar arrives. The isolation facility should be located several hundred feet from the rest of the herd; provide protection from extreme weather conditions; allow about 20 square feet of dry, draft free, well ventilated sleeping area per animal, and be adjacent to an exercise area, preferably pasture.

NUTRITION

If the seller's boar ration is drastically different from yours, it is a good idea to buy 50-75 pounds of his ration to make the gradual transition to your feeding program. If you encounter any nutritional problems during the isolation and breaking in period, let the breeder know; he may be able to give assistance. Young boars are still growing and should not be under-fed. Herd boars heading into the breeding season should receive between four and six pounds of feed per day, depending on age and condition. Consider increasing the feeding level two weeks before and during the breeding period.

Adequate nutrition is equally important after the breeding season. How much feed is required depends on the boar's body condition and the amount of time between breeding periods. Generally a boar that is in average condition and not in service may be maintained on about four

pounds daily of a balanced 14 per cent protein ration. Formulation of special boar rations may be justified when several boars are to be maintained. In most herds, a well balanced sow gestation ration is adequate. When limit feeding any ration to reduce the energy intake, be certain the adequate levels of protein, vitamins, and minerals are present to meet the boar's requirement of these nutrients.

BREEDING PRACTICES

Determining Adequate Boar Power — It is important that adequate boar power be provided for the groups of females to be bred. Generally, a young boar can pen breed 8 or 10 gilts during a four week breeding period; a mature boar, up to 10 to 12. Do not turn a young untried boar in with a group of mature sows just weaned and coming into heat. The boar might die from injury or be lost due to overexertion.

Be sure to allow for adequate boar power when breeding a group of sows at the first postweaning estrus period, because they will all tend to cycle within four to seven days after weaning. There is a chance that all sows could be in heat on the same day. To determine adequate boar power for your herd, think in terms of number of services required per week, rather than in number of sows per boar. A young boar (8-1/2-12 months) should service no more than once a day and seven times per week. A mature boar (over 12 months), on the other hand, can be used for two services a day and should not exceed 10 per week. Some boars will breed a sow or gilt more than once during her estrus period. Even in a group of 8-10 gilts, it is probable that two or more will be in heat on the same day and the chances of all of them getting bred and conceiving are not high. If the estrous cycles of a group of sows tend to be synchronized within three to five days, more boar power is needed than if a group comes into heat over one to three weeks.

Hand Breeding Versus Pen Breeding

Pen breeding requires less labour. There are some definite advantages for the individual or hand breeding system.

1. There is less stress on the boar in getting a large number of females mated to him.
2. Hand breeding with the use of a breeding crate makes it possible to breed gilts to an old boar or breed old sows to young boars.
3. Hand breeding is essential when sows are bred in confinement, on concrete or slotted floors (20 sq. ft. per head).
4. It is easier to know the exact breeding date, and you can ensure that each gilt or sow is bred twice.

Breeding animals twice during the heat period 12-24 hours apart, on the average will increase conception rate by about 10 per cent and litter size by one pig. When using the pen breeding system, it is recommended that sows or gilts be divided into two groups of 10-12 and one boar be put in with each group. **Again, be sure to provide more boar power when the sows are to be weaned and bred back in groups.** Consider the practice of alternating or rotating boars among pens. This helps prevent a group of sows from not becoming bred because of the sterile boar. It also allows a producer to keep two groups of boars — one group being mature, proven boars; the other being young, unproven boars. It also increases the opportunity for observing boars and sows mating, and to spot breeding problems as they occur.

ENVIRONMENT

Breeding Area — Provide an adequate breeding area. Remove any wire, boards or objects that may cause injury. Good footing is a must to avoid injury and reluctance to mate. Avoid wet, slippery floors and confinement. Slats that have a "pencil-round" edge are generally acceptable in the breeding area for hand mating, whereas slats with a sharp edge are not. Many surfaces such as artificial turf, rubber mats, and sand have been used in the confinement breeding operation. Cement "struck off" with a two by four or wood float results in a quite desirable surface. Some producers have found that maintaining a sprinkling of lime or sand on the

floor is useful in providing good footing.

Penning Conditions — Conventional wisdom was that adult boars should not be penned together unless pen mating a large number of sows. It was believed that individual pens eliminated fighting, riding, and competition for feed. This same advice also applied to the young breeding boar which was often reared individually. Recent research has indicated that rearing in isolation without physical contact with other pigs may severely hamper the libido (sex drive) of the boar. Boars reared individually also tend to be shy in the presence of humans. This can cause problems in the commercial piggery where hand mating is practiced.

Permanent grouping of mature boars results in better physical condition as well as improved reproductive performance. An improved physical condition should improve the working potential and life of a breeding boar. Savings in space, penning facilities, and labour are also possible with group housing of boars.

It is not advisable to introduce a single young boar into an established group of older boars. It is much better to introduce several new members to an approximately equal number of an established group or better yet all new members at the same time. While this will not eliminate the initial fighting, it will reduce the chances of the newly introduced animals being killed by the established group. Close observation must be maintained during this critical stage and sound judgement used to ensure that no one boar is so weakened that his survival is threatened while a new social ranking is being established.

Space Requirements for Boars

- 1) Exercise area — The outside boar lot should be about one quarter acre or a minimum of 75 by 100 feet long. Allow about 20 square feet of dry sleeping space, when boars are penned in groups. Housing and feeding areas should be separated to encourage exercise. Boars that are reared individually should have pens at least 8 x 8 feet. In hot weather keep the boar cool.
- 2) Feeding space — Allow 20 to 24 inches of trough space per boar.
- 3) Waterers — Allow one cup or one foot of watering space for each three boars. Water requirements

range from two to five gallons per day depending on boar size and weather. Fresh water should be supplied at all times. If more than one boar is kept in a pen, make provisions to feed boars individually.

Keep Boars Cool During Summer

— Research has shown that boars subjected to high temperatures may have reduced semen quality resulting in a reduced fertility rate for four to six weeks after the stress period. Females bred to boars that have been subjected to heat stress during hot summer months have a lower conception rate and smaller litter sizes. It is recommended that swine producers make every effort to keep the boar cool and comfortable during the summer months to ensure high conception rates and large litters. Adequate shade for the boar will help. A fogging system under a shade built over a sand or concrete floor would even be better. A concrete hog wallow is another possibility. For breeding and confinement, an evaporative cooling system is recommended.

A WORD OF CAUTION!

Boars can be dangerous. They should always be handled with care and proper equipment. It is never safe to keep a boar with tusks for he may inflict injury on the handler or on other hogs. All tusks should be removed well in advance of the breeding system and on a routine basis every six months. Bolt cutters can be used to remove boar tusks.

SUMMARY

Use the guideline that follows as an aid to maximize reproductive potential of your herd boars.

- 1) Evaluate these criteria when selecting a boar:
 - a) Genetic merit;
 - b) Health and physical condition;
 - c) Libido;
 - d) Ability to mount properly;
 - e) Ability to mate properly;
 - f) Semen quality.
- 2) Closely supervise these areas after the boar has been selected:
 - a) Management practices before the breeding season;
 - b) Nutrition;
 - c) Breeding practices;
 - d) Environment.

Prime Pointers for Prime Cuts

by Hazel M. Clarke

At the impressionable age of eight, the sound of one particular horse-drawn wagon approaching the house would send Richard Channon rushing out to talk with the driver and then to excitedly examine his wares. There were roasts of beef and pork, sausages, blood pudding, bacon, liver, lamb chops, and smoked hams. Meats for stews, pots roasts, and bones for soup. After months of listening to the boyish chatter concerning the various cuts of meat, the butcher took the youngster one step back in the world of meat — he took him to a slaughter house in St. Hilaire, and from that day to this Richard Channon has never lost his interest in the subject of butchering, a subject he discussed with me recently.

Working with meat did not, however, become his main occupation. Mr. Channon has been working on the accounts in the Department of Animal Science for 31 years and, up until last year, he represented the Ste. Anne du Bout de l'Isle ward (which covers the Campus) on the Ste. Anne de Bellevue city council for 19 years. Accounts and politics aside, Richard has still kept his hand in the meat business and, as one example, this fall marks the beginning of his third year teaching two evening courses in butchering — one basic, one advanced.

His position in Animal Science has allowed him to pursue his boyhood interest as well. For years he took pigs into Canada Packers in Montreal for slaughter. The carcasses had to be cut and measured and the data assembled brought back to the Department for use by post-graduate students. It happened that the beef boning area was on the same floor and, while Richard was waiting for his pigs, he would

wander along to that section and watch this particular work being done. He thus gained further knowledge which, all in all, adds up to some 30 years of experience. At present, certain research animals must be slaughtered at the College Farm so that, for instance, particular organs may be examined immediately. Richard looks after the slaughtering of these animals. If there is sufficient interest shown by his evening course students, Richard will add an extra night to his course and use the same facilities to slaughter a pig. Most of the people in the course have signed up primarily to learn how to cut up a carcass for their own use, and they are mainly interested in beef, then pork, and finally lamb. In the advanced course the students work with chickens, ducks, and geese.

"Although there have been a few women, it's mostly men who sign up for my course," Richard Channon told me. "Some already have a farm or small holding; others are considering buying and want to know two things: what animals should they raise for home consumption and how to get the most out of a side of beef, pork, or lamb?"

Richard said that he recommends raising hogs for home use for several reasons. They can reach market weight at a fairly young age — approximately five to six months — therefore it doesn't mean holding them for a long time on the farm. If they are started at the right time, they can be slaughtered in the fall when the weather is reasonably good. They are the easiest animals to slaughter and, if done in the fall, you do not have to go to the expense of refrigeration to hold the carcass. If the temperature is around 34 to 35 degrees F. (2-3 degrees Celsius), the carcass can be very safely hung in the barn.

Sheep would be next on Richard's list as they, too, can be slaughtered on the farm at a fairly young age, but he feels that pigs are easier to handle. Beef animals require more space, more equipment, and more time. They have to be trucked to the slaughter house, placed in a chiller, and you have the problem of what to do with all that beef.

Although many people do their own slaughtering, Richard feels that in many cases, and particularly with beef, it may be better to take the animal to one of the numerous small slaughter houses dotted across the province. The animal will be slaughtered and properly chilled, and you can either take home the carcass or have it cut and wrapped for you.

However, if you are doing your own slaughtering, one of the most important things to remember is that any kind of stress prior to slaughtering affects the quality of the meat. For instance, lambs should not be sheared just before slaughtering. All animals should be as relaxed as possible and should not be fed for at least 24 hours.

Aging

"If it is a young animal, I cannot see any point in aging beef more than one week," Richard said. "If there is going to be any further breakdown in the tissue after one week, it is going to be a very small amount. Chiller space is expensive to rent — there is no need to pay for a longer period. If it's an old, rough, ropey character, no amount of aging is going to improve it."

Although packers usually hang pork for one or just slightly over one day, Richard likes to hang the carcass for two days. Hogs can be hung in

your own barn at a 34 to 35 degree F. (2-3 degrees Celsius) temperature. He allows two to three days for lamb and a few days extra for mutton. Again at 34 to 35 degrees F.

Butchering

Evening course students in Richard's course are shown how to cut up a whole pig, a whole lamb, and a side of beef, and one of their first lessons is the importance of good tools. Needed for the job are good knives for butchering, skinning, and boning, a good steel for sharpening, and freezer bags or paper. Mr. Channon prefers using freezer paper as it is easier to get all the air out before wrapping the meat very tightly. Air in the package results in freezer burn.

Before getting down to the actual cutting of the carcass, Richard asks his students to visualize the animal's movements — the muscle that does the work is going to be the tough muscle. "While the animal eats," Richard points out, "its front is flexing all the time — the hind quarters do not move all that much — therefore the front quarters are going to be tougher. The loin in practically every type of animal is tender because all it is doing is holding something together; it is not under a great amount of stress."

Next comes the actual cutting and wrapping. I watched Richard as he cut up half a hog. It was a 200-lb hog with a carcass weight of 162 pounds or 81 pounds for the half. This breaks down to one half head, 7.5 lbs; ham, 20 lbs (18 lbs trimmed), shoulder 17.5 lbs (12.5 lbs trimmed), middle, 33.5 lbs (loin, 15 lbs trimmed, belly, 9 lbs trimmed, and spare ribs, 1.5 lbs trimmed), leaf lard and kidneys, 2.5 lbs. Waste: head, fat, skin, back, and bones from shoulder amount to 25 lbs.

The leg can be cut into two or three pieces of 7-1/2 or 8 lbs or 5-1/2 to 6 lbs. The shoulder can be cut into two pieces: picnic, 6 lbs and butt, 6 lbs. The loin can be cut into: rib portion, 5 lbs, centre cut chops, 5 lbs, and loin end, 5 lbs.



Hog carcasses should be hung for two days.



Good, sharp knives are needed for butchering. Above: Richard Channon separates the belly from the loin while, below, he defats the shoulder.



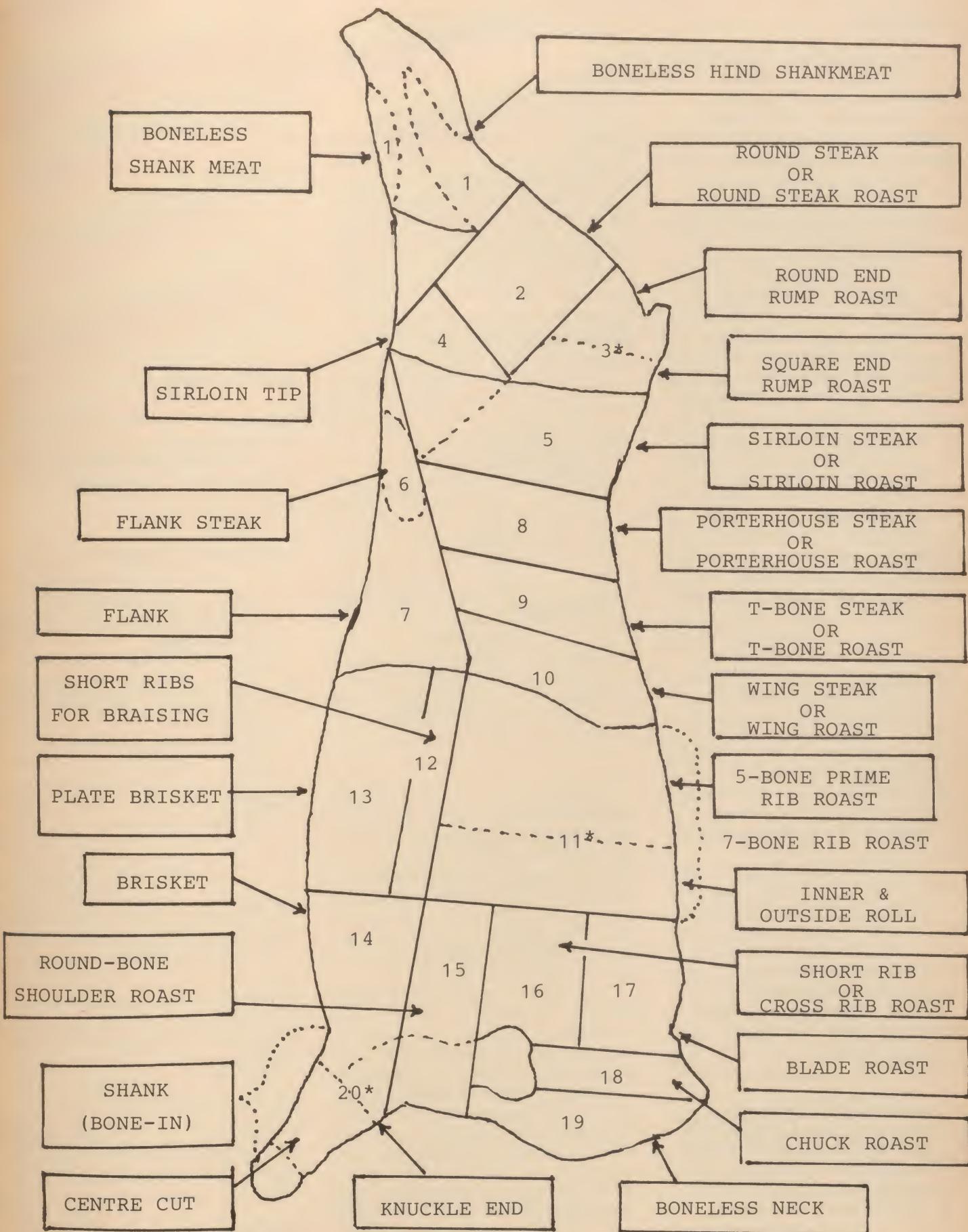
Of the trimmed out waste, the head and feet can be used to make head cheese, the fat can be rendered to make lard, the skin can, with lots of work, be made into useable leather. Of course, from the slaughter the blood can be saved and used for blood pudding and the blood clots make good garden fertilizer. As Richard Channon pointed out, "If you are careful, there is not too much waste left to bury."

Richard explains where all the familiar cuts are located and emphasizes that the student shouldn't be afraid of making a mistake. "If, for instance, you end up with a poorly cut roast where the bone is awkwardly placed or too large, bone it out and roll it, or make ground beef. Ground beef is the beginner's helper!"

Buying Beef

Richard Channon does not recommend buying a side of beef. "You have to buy the whole side and there are going to be parts that you don't want," he pointed out. He suggests instead that you watch the advertisements and, particularly when the supermarkets have a price war on, that you buy the cuts you want at the bargain prices and put them in the freezer.

A 1,000 to 1,100-pound beef animal gives you a carcass of about 600 pounds. One side would be about 300 pounds. Out of that you get 218.3 pounds of useable meat. You also get 40.8 pounds of fat, 37.5 pounds of bone, and you lose 3.4 pounds in the cutting. You cannot put that 218.3 pounds of beef in the freezer all at one time without the possibility of ruining it. The freezer would be working hard just to maintain the temperature it had and the beef would not chill fast enough and therefore would not maintain its high quality. Small amounts should be put in the freezer so that the meat can be fast frozen. When you are doing your own butchering, you have to spread it out over the space of a few days so that small amounts of meat can be put in the freezer each day.



Storage Time

How long meat can be kept in the freezer depends on how well it has been wrapped. "If it is well wrapped, it can last over a year," Richard said. "If it is not well wrapped, there is going to be freezer burn, and the meat is not going to be as flavourful as it should be nor is it going to look as good as it should because it will have dried out."

Buying Meat

If you have the opportunity to examine a fresh cut of meat that has not been previously frozen — and if your butcher will allow — poke your finger into the meat. If you don't have to use force, then the meat is going to be quite tender and flavourful because there will be enough juice to make it cook up properly. Look for marbling when buying beef. You don't want excessive marbling; it would make the meat too greasy, but meat without marbling is going to be drier and a little tougher.

For those who are interested in learning more about working with meat and are unable to take his evening course, Richard Channon recommends the book "The Meat We Eat," by John R. Romans and P. D. Ziegler. It is published by Interstate Printing, costs approximately \$21.15 and can be purchased at Arnold-Nasco Ltd., 58 Dawson Road, Guelph, Ontario, N1H 6P9.

There may not be too many people who will develop the same lifelong interest in working with meat as has Richard Channon, but with current meat prices more people may decide to put down a side or two along with the freezer jams and frozen vegetables.

Smokehouses

Smokehouses can be elaborate or as simple as an old 45-gallon drum. Soak your meat in a good brine solution for as much as a week or a little longer if you want. You can test your brine solution by putting a

potato in and when it floats the brine should be ready for use.

A 45-gallon drum with both ends out and about 10 feet of seven inch stovepipe makes a good, cheap smokehouse. Place the smoke chamber slightly above the fire and send the smoke through the stove pipe to the smoke chamber. Have the top covered with a removable cover so that the smoke will stay in the chamber. The point to remember is not to have a fire but a smouldering pile which will not be hot enough to cook the meat. Use damp hardwood sawdust for the fire. Punch a

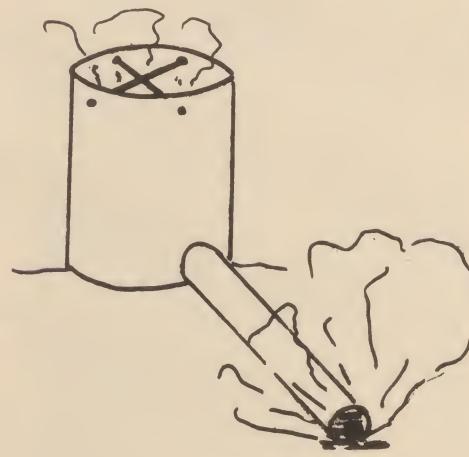
shoulder after the carcass has been chilled. The skin requires a great deal of scraping and kneading. Coarse salt is rubbed into the skin, followed by wood ashes. These ingredients are rubbed in thoroughly and then the skin is left to dry. After treating the skin, rub in some neat's-foot oil to keep it pliable. The same process can be used on other skins but those with hair should be thoroughly washed with a good detergent after curing.

Note: This is an extremely time-consuming operation. Do not attempt to do it unless you are prepared to do a lot of work for little return.

Blood Pudding

Collect the blood from the pig while it is being slaughtered. Stir the blood to remove any clots. When the blood is clear, chill it until you are ready to make blood pudding.

Place in a large bowl:



few holes near the top of the barrel and place iron rods through to hang the meat on. A small hole in each piece of meat with a cord looped through will allow you to hang the meat on the rods. Remember that a long, cool smoking will give the best results. Leave the meat in the smokehouse for 24 hours.

Pigskin

Footballs, work gloves, and soft, fine gloves can be made from pigskin. It is a tricky operation to make fine gloves and therefore Richard Channon suggests that the novice first try his hand at work gloves. Skin for the fine gloves is taken from the loin of the pig while the carcass is still hot so that the skin will readily separate from the fat. Skin for work gloves is taken either from the loin or the

1 pound of very fresh pork fat, cut into large pieces and half-melted
3 ounces cream
2 eggs
3/4 cup chopped onions, cooked in lard without browning
1 T salt
pinch of pepper
pinch of spice
pinch of thyme leaves, chopped
bay leaf, chopped

Mix well with 1 pint of pork blood.

Put mixture into casing without over filling. Remember that the mixture swells when poaching.

Set the puddings in wire baskets; plunge them into boiling water, and from that time, keep the water at 203 degrees F.

Let the puddings poach for 20 minutes. Prick all those that, by rising to the surface, show they contain air which might burst their skins.

To serve, cut them on both sides and grill very gently.

Macdonald Reports

STAFF COMINGS AND GOINGS

R. S. Broughton of the Department of Agricultural Engineering will spend a year's sabbatical leave looking into research aspects of drainage at various agricultural research stations in El Salvador, Trinidad, England, North Carolina, California, Alberta, and Quebec. Between trips he will work with his graduate students and attempt to complete the analysis and writing of several papers on research conducted over the past decade.

Roger Buckland has been appointed Chairman of the Department of Animal Science. A native of Jemseg, New Brunswick, Dr. Buckland attended the Nova Scotia Agricultural College and then came to Macdonald. He was awarded a B.Sc. (Agr.) in 1963 and an M.Sc. in 1965. In 1968, he was awarded a Ph.D. from the University of Maryland. Dr. Buckland joined the Department of Animal Science in 1971. His research has been concerned primarily with poultry in the areas of male reproduction, lighting regimes for chickens and turkeys, and measurement of stress. He has also worked on male reproduction in cattle and the response of Holstein calves to management stresses.

Eduardo Chavey has joined the staff of the Department of Animal Science as a nutritionist. Professor Chavey did his undergraduate work at the University of Chile before obtaining his M.Sc. and Ph.D. degrees from the University of California. His major research responsibilities are in the areas of swine nutrition, particularly as it relates to the growing Quebec swine industry. He comes to us from the University of Guelph.

Garth Coffin has been appointed Chairman of the Department of Agricultural Economics. Dr. Coffin is a native of Mount Stewart, Prince Edward Island, and went to Nova Scotia Agricultural College in Truro before coming to Macdonald where

he was awarded his B. Sc. (Agr.) He was awarded his M.Sc. and Ph.D. from the University of Connecticut. Prior to his appointment as Chairman, Dr. Coffin was Director of Economic Research and Secretary for the Canadian Livestock Feed Board.

Jim Currie, a native of Franklin Centre, Quebec, has been appointed Assistant Director, Farm Practice, Diploma Program. Mr. Currie graduated in 1970 with a Diploma in Agriculture from Macdonald. He then worked on several farms in the Franklin Centre area and spent seven years with the Department of Animal Science before his transfer to the Diploma Program. He replaces **Kevin Boushel**, who has returned to full-time study.

Jean David joined the Department of Horticulture in 1949. While continuing with his teaching duties, Dr. David was appointed to the position of Registrar in 1969, to Associate Dean and Registrar in 1972 and has recently been named Associate Dean — Student Affairs and Public Relations.

George Dion took early retirement at the end of June, 1979, after being away from Macdonald College on leave to the Canadian International Development Agency for the past eight years. Prior to this he served for many years as Dean of the Faculty of Agriculture and Vice-Principal, Macdonald Campus.

Ralph Estey is spending his sabbatical leave this year visiting archives and libraries across Canada searching for items pertaining to the history of plant pathology and of the major contributors to the development of phytopathology, at the same time gathering information about the early teaching of agriculture.

Tom Hartsock resigned from the Department of Animal Science in

June to accept the position of Extension Swine Specialist at the University of Maryland.

Flan Haynes has joined the Department of Animal Science. He holds a B.Agr.Sc. and M.Agr.Sc. from the University of Dublin and a Ph.D. from North Carolina State. Dr. Hayes took a year and a half post-doctoral experience at the Genetics Institute in Edinburgh; his responsibilities here are in dairy cattle breeding in relation to D.H.A.S. He will also be investigating the possibilities of applying new techniques to dairy cattle breeding through studies of pilot animals.

E. S. Idziak has returned to the Department of Microbiology from his sabbatical year at the University of Utrecht in The Netherlands where he worked in the area of enterobacteriaceae and public health microbiology.

A. R. C. Jones of the Department of Renewable Resources will spend his sabbatical year visiting forestry schools and libraries in the United Kingdom and Switzerland. In addition, Professor Jones plans to review the current status of forestry education in Canada and complete a manual of woodland resources.

Brian Kennedy has resigned from the Department of Animal Science in order to accept a position with the University of California.

Roger Knowles has been appointed Chairman of the Department of Microbiology. Dr. Knowles, who has been at the College since 1957, has been Chairman of the Department on several occasions.

Karen Lapsley has joined the staff of the School of Food Science. Miss Lapsley holds a B.Sc. (F.Sc.) McGill and is completing her M.Sc. from the University of British Columbia.

(Continued on Page 12)



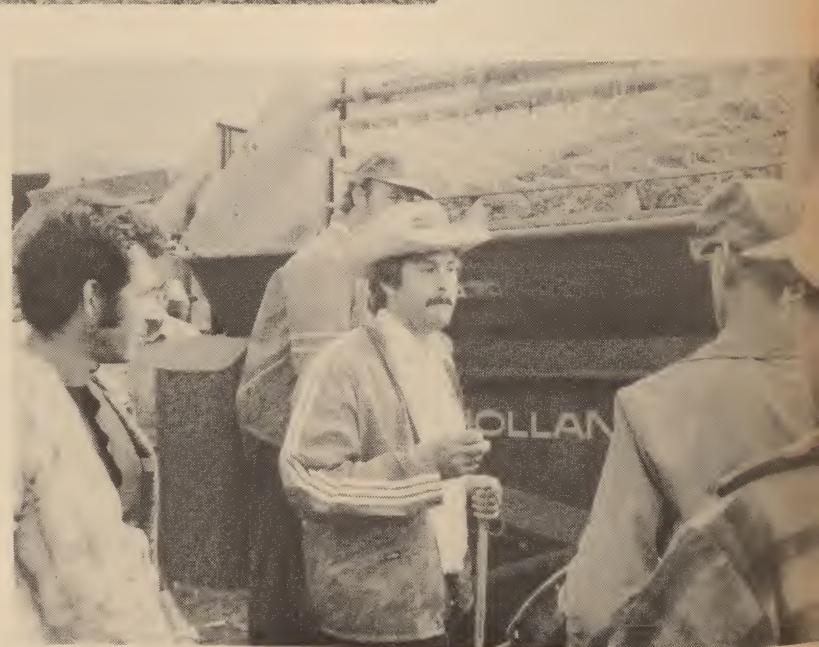
Visitors, young and old, always find something of interest at the Provincial Plowing Matches. We see some of the happy visitors taking advantage of the bounty of the land — sweet corn.



This year's Quebec Provincial Plow Bouchard, from Mirabel, receives Christian Beauchemin, representative of the Quebec Minister of Agriculture, on the right. Director of the Agricultural Research Institute, looking on. Martin van Lierop, center, of the QPPA assists with the presentation.



One of the most important aspects in the program of the provincial plowing matches is the farm machinery exhibit and field demonstrations. We see some of the interested farmers receiving information first hand from machinery dealers, followed by actual field demonstrations of farm equipment. Farmers can thus observe the performance and capabilities of new equipment on the market.



The 25th Quebec Provincial Plowing Match and Farm Machinery Show Quebec Agriculture and the Environment St-Hyacinthe, Quebec

Photos by Marcelle Gagnon
Photographer, Ministry of Agriculture and the Environment

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Plowing Match nstration arch Station

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Over 50 competitors plowed in various classes during three days. Here we see some competitors in the Visitors Class ready to continue — after the judges have inspected the first furrows — the opening split.



Above: Benny Hammond, Lachute, receives the Junior Championship Trophy from Jacques Beaupré, who represented the Minister of Agriculture at the ceremony of crowning the champions, with Jean Yves Paquin, Master of Ceremonies from the Ministry of Agriculture of Quebec. Left: Precision plowing demands constant measurements. We see Jean Charles Marcil from Carignan taking some last measurements before terminating his land.



Conrad Lord, left, presenting the Utility Class Trophy in the name of l'Association des Marchands de Machines Aratoires de la Province de Québec to Daniel Grise of St. Germain de Grantham with Arcade Larivière, founding President of QPPA, congratulating the young champion on his achievement.



Pierre Lavigne, Director of the Agricultural Research Station of St. Hyacinthe, presents the Intercollegiate Trophy to Richard Belanger, who plowed for his school, I.T.A.A. of La Pocatière.

Luis Latrille has left the Department of Animal Science to take up a position at Laval University.

Guy Mehuys has joined the staff of the Department of Renewable Resources. Dr. Mehuys holds a B.Sc. and Ing. Agron. from the University of Gembloux, Belgium, and a Ph.D. from the University of California. Prior to joining us, Dr. Mehuys worked for several years as a Research Scientist for Agriculture Canada at the Ste. Foy Research Station.

Pat Moncrieff has left the Department of Agricultural Economics to accept a position with the Bank of Montreal.

André Ng has joined the Department of Animal Science after completing his Ph.D. in Biochemistry and having worked, in the milk processing industry in Montreal. His responsibilities are to examine the environmental and genetic factors that affect the level and composition of protein in cows' milk. He will be working closely with the D.H.A.S. program. Dr. Ng received his B.Sc. (Agr.), M.Sc. and Ph.D. from McGill.

N. Nikolaiczuk, who has been on medical disability for a number of years, retired from the staff of the Department of Animal Science.

Stephen Olive has been appointed to the position of Registrar after having served since 1976 as Assistant Registrar. Mr. Clive, who received his B.Sc. (Agr.) from here in 1968, was in charge of the Stewart Dining Department from 1970 until his appointment as Assistant Registrar.

Guy Paquette joined the staff of the Department of Agricultural Chemistry and Physics. Dr. Paquette holds B.Sc., M.Sc., and Ph.D. degrees from the University of Montreal.

Leroy Phillip, who has recently completed his Ph.D. at the University of Guelph, has joined the Department of Animal Science. He obtained his B.Sc. (Agr.) and M.Sc. from McGill. His research interests are in the areas of feeding systems and the utilization of local feedstuffs in the production of cattle and sheep.

Diane Raymond has returned from a six-month sabbatical leave to resume her teaching duties in the School of Food Science. Professor Raymond spent her leave preparing a manual for use in the Institutional Administration area of Dietetics, in addition to validating the newly developed "profile for entry level dietetic practitioners."

Peter Schuepp of the Department of Agricultural Chemistry and Physics is spending six months' sabbatical leave in academic renewal of teaching and research, which will include visits to institutes in France and Israel.

Howard Steppeler was recently appointed as Associate Dean (Research). In addition, he continues as Professor and Chairman of the Department of Plant Science.

S. P. Touchburn of the Department of Animal Science is spending a year's sabbatical leave conducting research in the field of basic and applied nutrition, updating knowledge in nutrition and biochemistry, and reading and working on a backlog of writing for publication.

Vernon Vickery of the Department of Entomology is spending a year's sabbatical leave reviewing late developments in the field of insect acoustics, acquiring up-to-date knowledge on insect cytogenetics, taxonomy problems of Orthoptera, and problems with honey bees in other regions.

Dennis Woodland has resigned his position in the Department of Plant Science and as Curator of the McGill University Herbarium in order to take up a teaching position at Andrews University in Michigan.

Connie Zarkadas has joined the staff of the Department of Agricultural Chemistry and Physics. Dr. Zarkadas graduated B.Sc. and M.Sc. from Macdonald and Ph.D. from the University of Alberta.

Mac Professors Honoured

Macdonald Professors have again been honoured by their professional colleagues. The Agricultural Institute of Canada (AIC) honoured two Mac-

donald professors at its Annual Meeting in late August.

Dr. Harold R. Klinck has been made a fellow of the Agricultural Institute of Canada. This is the highest honour which can be awarded by the AIC, and is given only to persons whose achievements are worthy of "national recognition." Dr. Klinck's scientific achievements, scholarship, leadership, breadth of knowledge, and experience were also factors in the award.

Dr. Klinck's specific achievements which prompted the awarding of the AIC's highest honour concern his extensive work in cereal breeding. His research at Macdonald College over the past two and a half decades has resulted in the development of four improved oat cultivars and three barley cultivars. These include Laurent oats and Laurier barley, both of which are in wide use in Quebec and other provinces.

Dr. John E. Moxley was the other Macdonald staff member to be honoured at the AIC Annual Meeting. He was presented with the Grindley Medal in recognition of a far-reaching identifiable contribution to Canadian Agriculture. His specific achievement, which has been recognized by the AIC, is his development of the Dairy Herd Analysis Service. Since its beginning in 1966, DHAS has dramatically improved dairy productivity in Quebec and parts of the Maritimes.

Macdonald College salutes its staff members whose work has been judged worthy of national recognition by their professional and scientific colleagues.

W. F. OLIVER RESEARCH LAB OPENED

Mr. J. A. Armstrong, President, Chief Executive Officer and Chairman of the Board of Imperial Oil Limited, presided at the opening of the W. F. Oliver Laboratory on April 30, 1979. The Oliver Laboratory commemorates Dr. W. Fraser Oliver, member of the Department of Physics at Macdonald from 1939 until his death in 1958, whose pioneering work with radio-active isotopes will be carried on in the Oliver Laboratory.



Mr. J. A. Armstrong, President of Imperial Oil Limited, and Mrs. W. F. Oliver unveiling the plaque for the new W. F. Oliver Laboratory.

The construction of the Oliver Laboratory in the Macdonald-Stewart Building was made possible by a grant from Imperial Oil Limited. The Laboratory will serve as the central clearing house for all radioactive materials used by researchers at Macdonald College and the Institute of Parasitology.

These materials are very important in the tracing of chemical elements in living organisms. For example, scientists wishing to study the movement of a plant nutrient through its roots and stalk will tag the nutrient with a radio-active isotope. The progress of the nutrient through the plant then becomes very easy to follow, using equipment capable of tracking the radiation put out by the isotope.

Present at the opening ceremony at the Oliver Laboratory were Dr. Oliver's wife and children, officials of Imperial Oil, and numerous College staff.

NEW QFA EXECUTIVE SECRETARY

Claude Travers has been appointed the new Executive Secretary for the Quebec Farmers' Association. Mr. Travers, a native of Ottawa, received his B.Sc. (Agr.) from Macdonald in 1978, majoring in agricultural engineering. He is married with one child and is perfectly bilingual. Claude Travers worked several years for IBM Canada Ltd., in various administrative and

management positions before coming to Macdonald in 1975 to study agriculture. Mr. Travers will be working out of the Extension Department and can be reached at Box 284, Macdonald Campus, Ste-Anne de Bellevue, Que. H9X 1C0.

CLFB MEETS AT MAC

Macdonald College played host to the Canadian Livestock Feed Board in June when the Board held one of its meetings on campus. The Board, which was established in 1967, is a Federal Crown Agency reporting to

Parliament through the Minister of Agriculture. Its objectives are to ensure:

- a) an adequate supply of feed grains for livestock feeders in eastern Canada and British Columbia,
- b) the availability of adequate storage space for those grains,
- c) reasonably stable prices, and
- d) fair equalization of prices within eastern Canada and within British Columbia.

In explaining the operations of the Board, Dr. Roger Perreault, Chairman, noted that one important service performed by the Board is that of monitoring the domestic feed grain market and reporting regularly on price trends, feed grain movements, and stocks in various positions. The Board's publications "Grain Facts" and "Weekly Feed Grain Market Report" help to keep feed grain users and all other interested parties informed on what's happening in the domestic market, as well as on all major developments on the international scene. Dr. Perreault also pointed out that the Board administers the Feed Freight Assistance Program, which pays a portion of the transportation costs of moving western feed grains and Ontario corn into the Atlantic Provinces and part of Quebec. This

(Continued on Page 16)



MACDONALD-STEWART BUILDING OFFICIALL OPENED — Shown above are Mr. David Stewart, long-time benefactor, with Mr. Jack Sadler, outgoing President of the Macdonald Students' Society, cutting the ribbon at the front entrance to the Macdonald-Stewart Building. The new home of the Faculty of Agriculture and School of Food Science was officially opened on June 2, 1979, immediately after this year's graduation ceremonies.

The Family Farm



Published in the interests of the farmers of the province by the Quebec Department of Agriculture.



1979 WINNERS OF THE ORDER OF AGRICULTURAL MERIT

The Québec Minister of Agriculture, Jean Garon, has recently announced the names of the winners of the Order of Agricultural Merit contest, which was held this year in Region No. 5 between 99 contestants from the following counties: Abitibi, Bonaventure, Charlevoix, Chicoutimi, Lac-St-Jean-Est, Lac-St-Jean-Ouest, Matane, Matapedia, Rimouski, and Temiscamingue.

La Ferme Filiber Ltée, a dairy producer from Petite-Matane (Matane), placed first in the gold medal category over 15 other contestants, with a total of 903 points out of a possible 1,000 points. The three Philibert brothers, André, Marius and Oliver were awarded the gold medal, the title of "Commander," the flag and the rosette of the Order, the diploma awarded for "Exceptionally Distinguished Merit," as well as the sum of \$1,000.

Albert and Adrien Maltais, two other dairy producers from Hébertville Station (Lac-St-Jean-Est) placed first in the silver medal category over 14 other contestants with a total of 880 points. Their success entitles them to a prize of \$600, over and above a decoration of "Officer" and the diploma awarded for "Specially Distinguished Merit."

Robert & Frères, dairy producers from St-Eugène (Témiscamingue), placed first in the bronze medal category, which is the beginner's category, over 67 other contestants with a total of 898 points. Lucien and Marcel Robert received the amount of \$250 in addition to the decoration of "Knight" and the diploma awarded for "Merit".

Let us mention also that two other candidates for the title of "Commander" obtained 900 points or



The winners of the Order of Agricultural Merit with the Québec Minister of Agriculture, Jean Garon. Left to Right, Olivier Philibert, Marius Philibert and André Philibert, of the Ferme Filiber Ltée, gold medal; Jean Garon; Albert Maltais and Adrien Maltais, silver medal, and Marcel Robert of the Ferme Robert et Frères, bronze medal. Lucien Robert does not appear in this photo.

more. These were Laroche & Frères from St-Prime (Lac-St-Jean-Ouest) and Rolland Desjardins from Ste-Félicité (Matane) who obtained respectively 901 and 900 points.

The participants in the 1979 Agricultural Merit Contest were honoured at a reception held on Wednesday, August 29, in the ballroom of the Auberge des Gouverneurs, Québec City. The Commander and the winners of the first-place silver and first-place bronze medals received their prizes and their decorations at the banquet which followed the awards and which was presided by the Québec Minister of Agriculture, Jean Garon.

PROGRAM TO IMPROVE THE QUALITY OF HORSES

This program aims at reorganizing and reorienting horse breeding with a view to producing better quality and sufficient quantity, in keeping with the requirements of the market.

Eligibility

To be eligible for the program, a breeder must own a stallion or at least five mares of heavy or light type, which have been accepted following inspection.

Government Contribution

Technical: The ministère de l'Agriculture chooses foundation mares and special stallions to be used in the program. The Department keeps a record of the birth and classifies the crossbred or purebred foals accepted for the program. Following these inspections, a certificate of origin is issued for each qualified animal.

Financial: Convinced of the importance of this program, the Department contributes financially to it by granting subsidies for horse breeding:

- subsidy for the production of purebred animals born of stallions and mares enrolled in

the program;

- subsidy for the production of F_1 , F_2 and F_n born of purebred stallions and crossbred mares enrolled in the program.

These subsidies vary from \$100 to \$400 and are granted in keeping with the quality of the animal:

- subsidy to stallion owners to encourage them to increase the genetic potential of foals born and raised entirely in Québec;
- subsidy to encourage breeders to raise, for breeding purposes, animals which produce foals of high quality in conformity with the program.

Eligibility criteria

Stallions, mares, and foals enrolled in the program must meet precise eligibility criteria such as origin, breed, quality, and other characteristics.

Subsidies

A sum of money will be allotted for owners of animals which meet the following requirements. For a stallion to earn its owner a subsidy, it must:

- be enrolled in the national program to improve the quality of horses;
- mate annually with at least 10 mares enrolled in the program;
- sire annually at least five foals accepted for the program.

To receive a grant for a foal, a horse owner must:

- own and breed annually at least five mares accepted and enrolled in the program;
- produce annually at least three foals accepted and enrolled in the program and born of his mares;
- submit his foals to the 12 and 24-month inspections on the date and at the place designated for his region.

Who can enrol and how?

Any owner may enrol himself and his animal in the "Program to im-

prove the quality of horses." The enrolment must be sent to the Agricultural Information Office of his sector.

For any further information concerning this program, do not hesitate to communicate with your Agricultural Information Office.

THE SWINE INSEMINATION PROGRAM

The swine insemination program is relatively simple and accessible to the majority of breeders. It is an auto-insemination program; i.e., the breeder receives at home the semen and the necessary equipment for the double insemination. However, before participating in such a program, a breeder **must** receive the required training given on request by the person in charge of the CIPQ (Centre d'Insémination Porcine du Québec).

Advantages of swine insemination

Of course, the first advantage of swine insemination consists in the genetic improvement of herds through intensive use of superior boars. In fact, a boar used for insemination can inseminate 10 to 15 more sows than in the case of natural mating.

Swine insemination also constitutes a better way of spreading the potential of the best sires. This method makes it possible to introduce new genes into a herd without having to buy new boars.

Another advantage of this technique is without doubt the reduced risk of infection as the introduction into the herd of new animals for breeding purposes is kept at a minimum. Moreover, as the herd employees themselves do the insemination and the equipment may be discarded after use, sanitary conditions are thus always respected.

Swine insemination also allows for better surveillance of a sow's heat periods, and using a boar of high genetic potential automatically results in increased value of the final product.

Problems of swine insemination

As the CIPQ uses semen in the fresh state which can be kept for only about 50 hours, the program cannot yet be province-wide. The time the semen can be kept and the distances to cover considerably limit the Centre's activities. Consequently, CIPQ services are limited to breeders living within a radius of 150 km of St-Lambert.

Research on freezing of the semen and the use of diluents which would keep it for three or four days should however enable the CIPQ to satisfy the needs of all Québec swine producers in the near future.

Practical advice

For successful swine insemination, breeders must take into consideration the following advice:

First of all, never inseminate nulliparous sows. In fact, it is proven that sows which have never farrowed have a more irregular cycle than the others, which makes it difficult to determine when to inseminate. On the other hand, in a farrowing herd, there is always a percentage of sows whose heat periods are both apparent and regular and which in general react positively to the back-pressure test. These sows are the ones a breeder must use when inseminating.

Finally, a breeder must check his sows for heat at least twice a day with the help of a detecting boar. The presence of the boar in the herd is in fact essential for efficient heat detection and, under these conditions, it will be very easy to attain the same percentage of success as in natural mating.

Swine insemination is a method made available to Québec swine producers for the sole purpose of helping them in an efficient and inexpensive way to increase their herd productivity.

All swine producers interested in participating in the insemination must first take part in a training session. Starting in September, there are, following reservations, informa-

tion days every Wednesday. For further details, you may call the CIPQ at (418) 889-9748.

Terms and conditions

1. All breeders who wish to participate in the swine insemination program must first take part in a training session.
2. To obtain semen, breeders must telephone the CIPQ (418) 889-9748 between 8:30 and 10:00 and mention two choices of sires.
3. The semen ordered will be delivered to them on the same day and they must sign the invoice of the CIPQ as soon as it is received.

LESS THAN THREE PER CENT OF SAMPLES OF MINCED BEEF SOLD IN QUEBEC CONTAIN PORK

A recent survey by the Laboratoire d'analyses et d'expertises alimentaires of the ministère de l'Agriculture du Québec reveals that only 2.8 per cent of the minced beef samples contain pork. In fact, adding pork, horsemeat, or chicken to minced beef does not seem to be current practice here.

The surveys involved taking 554 samples in all the types of establishments engaged in the preparation of meat (butcher shops, groceries, restaurants, etc.). It showed that only 17 samples of meat sold as "minced beef" contained pork. Also according to this

report, the Nicolet, Trois-Rivières, and Chicoutimi regions had the most infractions in this respect.

NEED FOR SELF-SUFFICIENCY

A recent study by the Service des productions animales du ministère de l'Agriculture du Québec has shown that self-sufficiency in the incubation sector could have been attained in 1978 with a surplus of 177 983 reproductive laying hens. The self-sufficiency level was actually 76.5 per cent, i.e., leaving a deficit of 23.5 per cent. It is desirable that this sector be developed in coming years, if we wish to avoid becoming dependent on outside markets.

There are many advantages to this production. For example, there are at present no quotas in this sector while, in other sectors, the high cost of quotas is a main obstacle for any new producer wishing to make a start in poultry.

On the other hand, this production offers numerous possibilities because it is estimated that one man/unit is sufficient to raise and maintain a flock of 6,500 reproductive laying hens. Consequently, some producers could certainly benefit by stepping up this production. Furthermore, incubation constitutes for producers an additional source of income.

The whole agriculture related sector will benefit by the efforts made to attain self-sufficiency: increased feed sales, creation of jobs, and

(Continued from Page 13)

subsidy, which also applies on western grains moved into B.C., is the chief instrument used to achieve a "Fair equalization" of prices within those regions. On the storage front, the Board administers two assistance programs designed to encourage the development of feed grain storage and handling facilities at feed mills and inland elevators in grain deficit areas of eastern Canada and B.C.

The other Board members, also appointed by Governor-in-Council, include Mr. Gus Sonneveld (Vice-Chairman) of Blenheim, Ontario, Mr.

construction and enlargement of farm buildings can be expected.

An increase in our breeding flocks would also result in ensuring Québec producers greater freedom of action as regards the quality of their product.

QUEBEC SEED POTATOES

Quebec seed potatoes are among the best on the market and ensure users an excellent quality product.

The Québec program for seed potato plant production consists of three main phases. First, at the Bureau de certification de La Pocatière, foundation stock is produced in test-tubes and, after verification, planted at Manicouagan. There, cuttings from the young plants, which are free from viruses and disease, are grown to produce tubers which will give rise to three generations: Elite, Elite I, and Elite II.

The third phase takes place on the farms of growers where commercial seed potatoes of the Elite III, Foundation, and Certified classes are produced. The Lower St. Lawrence is the main seed potato production centre of Québec. All growers of potatoes intended for food or processing should use certified seed potatoes for better results.

For any additional information, you may communicate with the Association des producteurs de plants de pommes de terre de l'Est du Québec, C.P. 970, Trois-Pistoles, G0L 4K0, tél.: (418) 851-2262.

sioned to study the requirements for rail cars to transport feed grains in eastern Canada to 1985 on behalf of the Board.

Staff members in attendance at the Board meeting included Mr. G. R. de Cotret, (Director General-Program Co-ordination), Mr. J. McAnulty, (Director of Transportation) and Mr. D. Mutch, (Director of Economic Research). Mr. Mutch was formerly a staff member in the Department of Agricultural Economics at Macdonald.

Arlie Mair of Moncton, N.B. and Mr. Wayne Everett of Monte Creek, B.C. Both Dr. Perreault and Mr. Mair are Macdonald graduates and long-time acquaintances of Dean Lloyd who briefed the Board on recent developments at Macdonald.

The Board also met with Dr. H. R. Klinck (Plant Science) and Dr. R. H. Buckland (Animal Science), who reported on current research activities in their respective fields, and with Dr. G. Coffin (Agricultural Economics), formerly the Director of Economic Research and Secretary to the Board, who has been commis-

This Month with the

QUI

Election Day at FWIC Convention

Thursday, June 28, was Election Day which resulted in Mrs. Bernice Noblitt of Ontario being elected President Elect. The FWIC's new executive is:

Past President: Mrs. Martha Bielish, Alberta

President: Mrs. Emmie Oddie, Saskatchewan

President Elect: Mrs. Bernice Noblitt, Ontario

Vice-Presidents: Mrs. Frances Laracy, Newfoundland

Mrs. Beatrice Reeves, Prince Edward Island

Mrs. Marion Anderson, Nova Scotia

Mrs. Minnie Nevers, New Brunswick

Mrs. Reda Lewis, Quebec

Mrs. Pearl Warren, Manitoba

Mrs. Una Peardon, British Columbia

Mrs. Gwen Hall, a member of the Dauphin Citizens' Committee, Manitoba, addressed us. She talked of the success that this type of committee has in dealing with juvenile delinquency. She pointed out that this problem has been around for centuries and the present younger generation will grow up to worry about the next generation.

In the afternoon, a summary was given of the workshops held earlier in the convention. They covered different aspects of the life of a child.

As well as the exhibition of the colourful afghans, paintings, history kits, house logs and safety kits, there was the display of the many and varied handicrafts, showing excellent workmanship of each of the 10 provinces and the Northwest Territories.

Each Educational Committee Chairman had a display of pamphlets, pictures, articles, etc. pertaining to her subject.

Thursday, the Convention closed with a banquet which featured Saskatchewan beef, pickerel and Saskatoon Pie.

With Emmie Oddie, President, presiding the evening opened with O Canada, Grace, and a toast to the Queen. The head table guests were introduced.

The Honourable Allen Blakeney, Premier of Saskatchewan, spoke on National Unity, pointing out that each part of the country should give serious thought to what they had to offer to preserve the country as a whole.

To close the convention, Mrs. Petty and friends presented a pageant depicting the beginning of the Women's Institute movement and how it grew as each new province joined. A flag bearer stood behind or beside each first Provincial President as enacted by members of the Saskatchewan Women's Institutes. To close, Mrs. Martha Bielish held the torch high.

Throughout the convention the camaraderie of the delegates, which is encouraged by the exchange of souvenirs, is unforgettable.

Mrs. Sterling Parker,
1st Vice President,
Quebec Women's Institutes.

Workshops at Saskatchewan Conference

This is the International Year of the Child and so the workshops at the Conference were geared to children and the influences around them that affect them. For clarity they are

listed here under headings — **Role of Parents, School, and State in the Lives of Children.**

Suggestions coming out of this workshop were **Parents** should set an example to children, should guide, respect, and love them, teach them discipline and teach them to respect others and the law (especially by example). It was felt that the home still has the greatest influence on children and we should not hand over our responsibilities to others. Parents should learn about nutrition in order to provide nutritional meals for their children.

Schools should stress the basics. There should be more courses on life-styles and family living, and education should be more uniform across the country.

State should be able to take over when parents are not responsible. Parents should be taught family responsibility.

Parenting

It was felt that a good book on good parenting was a need for parents and grandparents. Parenting is one career for which we have no formal training. We should treat our children as people. We should be real, not perfect. "Use the channel of the heart", was one comment. Parents could take credit courses in high schools and high school students should be encouraged to work in local hospitals and in the community where they would come in contact with people of all ages.

Alcoholism and Drug Abuse

The statistics here are alarming. In 1974, 1,800 men and 1,700 females died of cirrosis of the liver and figures are rising.

Women consume more non-prescription drugs than men. This is a pill society. It was felt that if we ate a balanced diet we would not need to take diet supplement pills. Keep liquor out of the grocery stores was another suggestion. It was also felt that early prevention and open lines of communication between parents and children was a way of controlling this problem. Laws were not much good if there was no way to enforce them properly. Another suggestion was that the Women's Institutes could set up and promote courses on this problem.

Effects of Media on Children

As "Media" covers a very large area, the workshop dealt only with one aspect of it, i.e., television. The good and bad in TV was brought out and many complaints were aired by those who attended this workshop.

Positive side of Television: TV is educational and can present ideas to the masses. It overcomes physical barriers of time and space, i.e., when one can see the growth period of a seed or baby reduced to a few minutes or see astronauts landing on the moon. It gives us slow-motion photography. TV can show us micro-organisms that are too small for the naked eye, gives more access to information and provides a greater challenge to educators.

Negative side: Television, if watched a lot, tends to become more real than life. TV watchers are less able to concentrate and children find school boring. Poor quality, crude language, low morals portrayed tend to give a poor national image.

The conclusions reached in this workshop were that parents should be more concerned about the effects of TV on their children, should monitor programs, and leave clear guidelines for baby-sitters, etc. Parents should watch TV with their children and discuss and explain ideas or advertisements as they occur. Use pressure on CBC and advertisers when you feel material is objectionable and compliment when they are good. Switch off. Encourage children to read.

Rights of the Child

Slides were shown on what is being done by ACWW in developing countries and a speaker from UNICEF was heard.

Immunization was stressed as being a priority, but vaccine had to be safe. Vaccine can deteriorate when not kept cold. New vaccine has been developed that has better keeping qualities.

It was felt that the Nutrition/Education gift coupon 569 should be continued as children benefit when their mothers learn good health and nutrition habits. It was also felt that training of leaders should be undertaken in the countries concerned. It is cheaper to train and better to use the local foods. Family planning should be encouraged. We should support our ACWW projects.

Developing Citizenship Through Youth Groups

4-H, Scouts, Guides, and local organized youth groups can all play their part in providing knowledge, develop self-worth, and stimulate social contact, were the conclusions from this workshop after seeing slides on 4-H work in Manitoba, and participating in a general discussion. We should give all the support we can to such groups.

Safety for Children in Rural Communities

This workshop stressed two main areas — pesticides and school bus safety. It was suggested that a program to teach awareness of the hazards of pesticides might be something the FWIC could do. Instructions for use and storage must be carefully followed (Pesticides are all those chemicals that are used to control insects, weeds and in the treatment of seeds.) The parts of the body most sensitive to pesticides were the feet, scalp, and groin areas, and these should be protected while using these chemicals.

People living in or near areas being sprayed for spruce budworm or where crop dusting is done from the air are very concerned about the use of the chemicals. Many children and adults have become ill and some have died in these areas. "Are we more concerned with the dollar

than with human lives?" is the question being asked.

Poisons should never be stored in food containers (soft drink bottles) and we should press for a program to ensure proper disposal of the used containers.

School Bus Safety: This subject brought out many concerns — the hazards in the construction such as exposed metal on seat backs, seats pulling away easily from the floor, and many drivers are untrained in escape methods in case of accidents. It was felt that we should press for safer construction of buses, bus driver education programs, perhaps for seat belts or monitors on buses. Drivers need the backup of parents, teachers, and school boards.

Cultural Life

Homes, schools, and the community all have an influence on children and we should encourage programs, libraries, and leadership in our communities. We could take children on a visit to a farm, to museums, to music festivals. We could encourage good music programs and reading of good books, but don't over-program: Give children time to dream.

Youth and the Law

In all the provinces the rights of children are fairly well covered by the existing laws pertaining to children. We should become familiar with the laws of our own province re children. Again it was stressed that the example of respect for law and order starts in the home. If parents don't respect the laws of their country, neither will their children. No double standards. No "do as I say, not as I do!" Communities should take more interest in the young people and what they are doing. In Manitoba, a Restitution program is working with young offenders. Offenders have to apologize to the victim and have to do some work in the community or for the victim to make restitution for their crime. In most cases there has not been a second offense.

The FWIC, in the last triennium, 1976-1979, compiled the laws of each province as it pertained to children. This will be published and

will be available for members, libraries, provincial offices, etc. It is hoped we will make ourselves familiar with the laws, especially those that are of our province.

Comment

From speakers at the conference, out of the workshops, and in general conversation one fact struck me most forcibly — being a parent is one of the most important jobs we can have. It is an awesome thought! The way we treat and bring up children shapes them for the adults they will one day be. We should never be ashamed or apologetic if we choose to be homemakers, but let us be good ones! Parenting should not be the haphazard thing it now is. We should have some training and guidance in this very important job of bringing up children. This might be something the WI could do — encourage family living programs in high schools, invite speakers, and have workshops in our communities where we could learn more about bringing up children. For me it would be wonderful if I could be 26 again, starting with my family but knowing what I now know about children!

Mrs. Jas. Robertson,
Vice-President for Quebec
to FWIC, 1976-1979

Fifty-five Years for Brompton Road

Members, husbands, and guests enjoyed a delicious roast beef dinner served by the Ladies Auxiliary at the ANAF Hut in Lennoxville. The occasion — the 55th Anniversary of the **Brompton Road WI**. Anniversary cakes made by Mrs. D. Cullen and Mrs. G. Decoteau were placed at the centre of the head table. Mrs. E. Decoteau welcomed all the guests and read greetings and best wishes from Ascot. Mrs. E. J. Marlin brought best wishes from the County and congratulated all the members on their achievements. Mr. Don Cullen, on behalf of the husbands, expressed appreciation in being privileged to be present on this memorable occasion. A social hour was enjoyed following dinner — some played cards, while others enjoyed reminiscing.

Gaspé Happenings

York celebrated their 40th Anniver-



At York WI's 40th Anniversary Charter Members Mrs. Florence Palmer and Mrs. Mary Baird were honoured.

sary in June. Items for ditty bags were brought in and York is ordering yarn to knit for CanSave. At one meeting they had a "bring and buy" sale with items ranging in price from 50 cents to \$1. They also enjoyed a cake decorating demonstration.

A donation of \$20 was given to the Sea Cadets by **Murdochville** and one of their roll calls was bring a handibag. They held a tea for two members who were leaving the province to move to New Brunswick and they welcomed two new members. **Douglastown** also welcomed two new members. A motto at one meeting was "A diet is what makes people gain more slowly."

Wakeham WI held a flea market in May and sent parcels to the Unitarian Service Committee and to the Women's Referral Centre.

HANDICRAFTS COMPETITIONS FOR 1980

The J. & P. Coats Competition is sponsored by the J. & P. Coats Company and is judged solely on quality of stitching, appearance, and suitability of material. One article only may be submitted by any one member. This competition is judged at County level, at the Annual County Convention. The first and second winning articles only may be submitted for judging at Provincial level. County Secretaries must see that each article is accompanied by the Name, Address, Branch, and County securely attached to the article.

A list of the first three winners at the County level, with Names, Addresses, Branches, and County, must be sent to Mrs. G. E. Cascadden, Provincial Treasurer, at least one week prior to the Provincial Convention, in order for Mrs. Cascadden to draw up the list for the prize money for these winners.

Each category will be judged separately.

1. Wall Hanging — Embroidered, unlined, approximately 66 cm by 45 cm (26 inches by 18 inches), using Coats Anchor Tapisserie Wool.
2. Crocheted Cushion Cover — Square, approximately 35 cm by 35 cm (14 inches by 14 inches), unlined, one side open.
3. Half Apron — Embroidered, plain material. Apron machine sewn.

QWI Handicraft Competition

Any member may submit an article in each class. Prizes will be paid from the Quebec Service Fund. Please check to see if your branch supports this fund regularly. The Name, Address, Branch, and County must be securely attached to each entry. This competition is judged solely at the Provincial level. All articles must arrive at the Provincial Office at least one week prior to judging.

1. Baby's Knitted Sweater — Size, one year. Any suitable yarn.
2. Stuffed Toy — Using cloth — not knitted or crocheted.
3. Decorated Felt Christmas Stocking — Any size.
4. Lady's Tailored Blouse — Long sleeves, machine sewn.
5. Crewel Embroidered Bell Pull — Suitable length.

Dear WI Members,

For the first time I sit at my desk to assemble your reports to prepare a summary for this, our part of the Journal. Your letters came in punctually, and my husband asked a little bit ironically if he should order a bigger postal box. I thank you very much for the felicitations you sent along, and I have some requests. As English is not my mother tongue and some English handwritten capital letters differ to the German ones, I beg you to write very clearly and to print the names you are mentioning. It is not pleasant to see one's name written in a wrong manner. Personally, I like to see my name written thus: Ruth von Brentani (with a small "v" and in three words).

If you mail pictures, please send black and white or coloured but no slides or negatives.

We are all working for the same goal; to make a good magazine, to let other groups know what is going on in the Women's Institutes, and so I am sure you will help me.

In June, the **York** WI celebrated its 40th Anniversary. A potluck supper was held for members and invited guests. Mrs. Florence Palmer and Mrs. Mary Baird were honoured as the only remaining chartered members. Both of these ladies deserve much credit for the contribution and success of the organization. They have held office many times at branch and county levels, and have both served as county president. They each have a WI Life Membership.

Guests at the Anniversary included the County President, Mrs. Elie Dion, Presidents from local branches and some former members. Mrs. Maude Coffin, from Murdochville who also joined WI 40 years ago, and Mrs. Jessie Coffin, who is 92 years old and a former branch president, were also guests.

More anniversaries: **Lennoxville** celebrated their 65th Anniversary with members of the county executive as guests. Two presentations were made — Mrs. Abbie Edgecombe received a 50-year pin, Mrs. Lilian Stewart was presented with an Abbie Pritchard Throw. Reports were given on the very able catering for the 60th Anniversary supper of **Jerusalem-Bethany**.

Nearly all branches reported in their June or July meetings about the Annual Convention at Macdonald, emphasizing the interesting speeches about food science, children's rights, women's different working conditions, about new agricultural methods, and they also brought attention to the prize-winning handicrafts their members exhibited. Sherbrooke County, the **Lennoxville** branch, won the third prize in the Tweedsmuir afghan competition and first prize at county and provincial levels on the Swedish embroidered tote bag in the J. & P. Coats competition; **Brompton Road** received a first prize on a crib quilt in the J. & P. Coats competition; also at both county and provincial level. Richmond County's **Spooner Pond** won first prize entering a house log in the Tweedsmuir competition; a fifth prize was won for a crewel embroidered picture. In Chateauguay-Huntingdon, **Ormstown** notified us that a crib quilt won first prize at county and provincial level, and **Huntingdon** won second prize in

the QWI Handicraft competition for an apron. **Arundel** in Argenteuil County held a discussion on the contribution (a booth) of the WI to the Canada Day celebration. An engraved plaque is to be purchased by the WI to present each year to the first-prize winners in handicrafts. **Waterloo-Warden** of Shefford County was the recipient of six prizes in handicrafts: three at county and three at provincial level.

The education convener of **Granby Hill** has written a history of Mrs. Blanche Coupland as a Pioneer Woman. She is now 97 years of age, still a member and has been so since the branch began in 1924. She lives alone and had perfect attendance last year. She has held several offices and has been a willing worker.

At **Jerusalem-Bethany's** agriculture meeting, Mrs. Ann McOuat, agriculture convener, introduced Mr. Douglas Simon who related to the members some of the numerous changes that have taken place in agriculture in this area, in particular in the past 60 years. This informal yet informative talk was thoroughly enjoyed by the group and made each one realize how modern technology and marketing boards have contributed to changes in one's life style.

Donations are necessarily always the backbone of women's organizations and the WI makes theirs no exception. Each year, we hear in different reports what pennies can do and we all are proud, therefore, to be permitted to cooperate to help soften the lives of those not as fortunate as we are. In the month of June as usual the members gave many, many unreported dollars and pennies. Also in the reports that I received mention was made of extra efforts to help. For instance, **Lakefield** women gave \$100 to the Lachute Hospital Pavillon for a walker, **Brownsburg** gave \$150 towards books for the school library; **Aubrey-Riverfield** sent \$15 to the Adelaide Hoodless Foundation Fund; **Ormstown** donated \$25 to the Walshaven Community Centre; **Richmond Young Women** gave \$100 to the Sherbrooke Hospital, \$25 to the Boy Scouts and \$50 to the Year of the Child Swimming Program; **Richmond Hill** also donated \$10 to this swimming program;

Spooner Pond also donated money to Sherbrooke Hospital and to the St. Francis School; **Brompton Road** voted to give \$25 to the Sherbrooke Hospital, as did **Milby; Stanbridge East** helps support a child at Camp Garagona; **Melbourne Ridge** gave \$20 to the Young Farmers and also twice \$10 to students for further education, and **Shipton** gave a donation to the diabetic association, Another \$100 was donated to Camp Garagona, and **York** writes that they also give prizes to local schools, serve supper for the children at their Christmas party, and bring gifts to hospitalized children.

The senior citizens are also not forgotten and several burned-out families received donations as first help. **Kinnear's Mills** sent a donation to the Sherbrooke Hospital. Not only money is donated — branches collect plastic bread clips or soup labels, eyeglasses, cigarette packages, and stamps. They knit pullovers, mittens, bonnets, caps, and many other things as gifts for needy people. All that work is done with pleasure, responsibility, and accuracy, and nobody asks for a "thank you." But if a special "thank you" arrives, the branch reports this with pride. Doris Taylor of **Cleveland** Branch in Richmond County received as a surprise a Life Membership pin and certificate and **Fordyce** reports of a memento in recognition of the appointment of Mrs. Reda Lewis as Vice-President to the FWIC. **Ormstown** presented Mrs. Claire McCaffrey with a Life Membership pin and certificate after 30 years as a member and 20 years as treasurer.

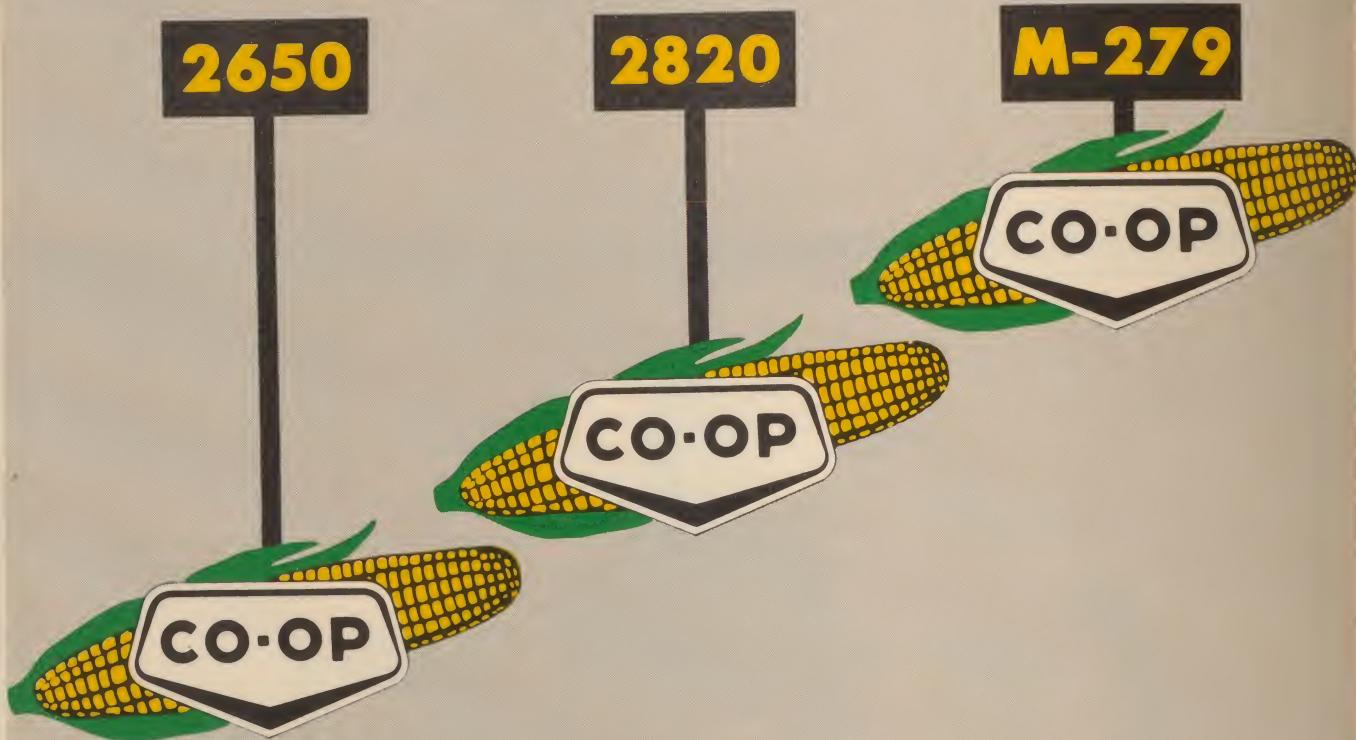
Besides all these extraordinary happenings, the meetings had some interesting roll calls such as: How to save energy, or answering questions on a place each had enjoyed visiting. **Ormstown** had as a roll call a reference to agriculture from the Bible. Educational themes are always popular, and gardens and surroundings, the household, certain professions, and history — to name only some — are topics of interest. Thus each member who prepares the yearly program should think twice on how to widen the range of vision of her members.

Ruth von Brentani,
QWI Publicity.



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